

DETAILS OF INSPECTION VIOLATIONS
STATEMENT OF CORRECTIVE ACTION.

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	KING OLAV LOUNGE PANTRY	26	3	Yes	
	MOLD GROWTH WAS NOTED ON THE INSIDE OF THE ICE MACHINE ALONG THE LOWER INTERIOR CHUTE.				
	DOCUMENTED CLEANING, INSPECTION AND MAINTENANCE ROUTINES EFFECTED IMMEDIATELY – CLOSER SUPERVISION TO BE ENFORCED.				
2	THE CLUB BAR PANTRY	26	3	Yes	
	MOLD GROWTH WAS NOTED ON THE INSIDE OF THE ICE MACHINE ALONG THE LOWER INTERIOR CHUTE.				
	DOCUMENTED CLEANING, INSPECTION AND MAINTENANCE ROUTINES EFFECTED IMMEDIATELY – CLOSER SUPERVISION TO BE ENFORCED.				
3	THE CLUB BAR PANTRY	26	3	Yes	
	THE STEAM ARM ON THE CAPPUCINO MACHINE WAS SOILED WITH OLD MILK RESIDUE. THE COLLAR FOR THE ESPRESSO DISPENSING HEAD WAS SOILED WITH COFFEE RESIDUE. IT WAS STATED THAT THE MACHINE WAS CLEANED THE PREVIOUS NIGHT.				
	DOCUMENTED CLEANING, INSPECTION AND MAINTENANCE ROUTINES EFFECTED IMMEDIATELY – CLOSER SUPERVISION TO BE ENFORCED.				
4	SKY BAR PANTRY	26	3	Yes	
	THE STEAM ARM ON THE CAPPUCINO MACHINE WAS SOILED WITH OLD MILK RESIDUE. THE COLLAR FOR THE ESPRESSO DISPENSING HEAD WAS SOILED WITH COFFEE RESIDUE. IT WAS STATED THAT THE MACHINE WAS CLEANED THE PREVIOUS NIGHT.				
	DOCUMENTED CLEANING, INSPECTION AND MAINTENANCE ROUTINES EFFECTED IMMEDIATELY – CLOSER SUPERVISION TO BE ENFORCED.				
5	POTABLE WATER DISTRIBUTION	06	0	No	
	ONE OF THE BRIDGE ANALYZER/RECORDER CHARTS REGISTERED A PERIOD OF OVER 8 HOURS WHERE THE CHLORINE RESIDUAL WAS BELOW 0.2 PPM WITHOUT EXPLANATION AND DETAILS OF THE CORRECTION TAKEN.				
	CLOSER SUPERVISION TO BE ENFORCED TO ENSURE THAT CHARTS ARE DENOTED WITH EXPLANATIONS OF UNUSUAL EVENTS AND REFLECTIVE CORRECTIVE ACTION TO RECTIFY SAME.				
6	POTABLE WATER - BACKFLOW	08	0	No	
	THE DOUBLE CHECK VALVE BACKFLOW PREVENTER INSTALLED ON THE POTABLE WATER FEED LINE TO THE ROCHEM TREATMENT TANK WAS NOT EQUIPPED WITH AN ATMOSPHERIC VENT.				
	ROCHEM WILL CHANGE THE BLACKFLOW PREVENTER				
7	POTABLE WATER - POOLS	10	1	No	
	THE CHLORINE READINGS RECORDED ON THE CHARTS FOR THE POOL AND SPAS WAS ONLY HALF THE VALUE OF THE ACTUAL READINGS BECAUSE THE CHARTS WERE ON A 0-5 RANGE, WHILE THE ANALYZERS WERE SET AT 0-10 PPM.				
	APPROPRIATE CHARTS ARE NOW IN USE.				
8	POTABLE WATER - POOL/SPAS	10	1	No	
	CHLORINE ANALYZER CHARTS FOR THE SPAS AND POOL WERE RUN 24 HOURS/DAY EVEN THOUGH THE OPERATING HOURS WERE 6 AM TO 9 PM DAILY.				
	NEW ROUTINE PUT IN PLACE - CHARTS MARKED WHEN THE SPAS AND POOL CLOSED.				
9	POTABLE WATER - POOL/SPAS	09	0	Yes	
	THE STARBOARD SPA HAD FREE CHLORINE RESIDUALS BELOW 3.0 PPM FOR SEVERAL DAYS ACCORDING TO THE LOG AND CHART RECORDS. THE TECHNICIAN FOR THIS EQUIPMENT WAS UNABLE TO PROPERLY ADJUST THE PUMP SYSTEM TO DELIVER ADDITIONAL CHLORINE AS NEEDED.				
	OPERATOR PROVIDED WITH ADDITIONAL TRAINING AND INSRUCTED TO DETAIL UNUSUAL EVENTS AND NOTE CORRECTIVE ACTION TAKEN TO RECTIFY THE PROBLEM.				
10	POTABLE WATER - SPAS	10	1	No	
	THE TECHNICIAN DID NOT SHOCK CHLORINATE THE SPAS DAILY AT THE END OF SERVICE WITH A MINIMUM 10 PPM FREE CHLORINE RESIDUAL. PROVIDE THE NECESSARY TRAINING AND SHOCK CHLORINATE THE SPAS DAILY				
	DAILY END OF SERVICE SHOCK CHLORINATION NOW IN PLACE – LOG TO BE NOTED DAILY THAT THE PROCESS HAS BEEN COMPLETED.				

11 **POTABLE WATER - BACKFLOW**

08 0 No

THERE IS NO RECORD OF AN INITIAL TEST OF THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS INSTALLED ON THE SHIP. TEST EACH SUCH BACKFLOW PREVENTER IN-PLACE AND RECORD PRESSURE DIFFERENTIALS ON EACH SIDE OF THE VALVES.

TEST TO BE CARRIED OUT AND THE RESULT TO BE PUT IN OUR MAINTENANCESYSTEM AMOS-W.

12 **INTEGRATED PEST MANAGEMENT (IPM)**

40 0 No

THERE WAS NO TIME RECORDED IN THE SERVICE LOGS TO ENSURE SOME INSPECTIONS FOR PEST ACTIVITY WAS MADE AT NIGHT.

SERVICE LOGS ARE NOW RECORDED WITH INSPECTIONS FOR PEST ACTIVITY AT NIGHT.

13 **MEDICAL – REPORTING**

02 0 No

THE SHIP WAS NOT IDENTIFYING CREWMEMBERS WHO HAD GASTROINTESTINAL ILLNESS SYMPTOMS UP TO 3 DAYS PRIOR TO BOARDING THE SHIP.

CREWMEMBERS ARE NOW REQUIRED TO SIGN A STATEMENT TO CONFIRM THAT NO SYMPTOMS OF GASTROINTESTINAL ILLNESS HAVE BEEN EXPERIENCED IN THE WEEK PRIOR TO JOINING THE SHIP. CASES IDENTIFIED ARE IMMEDIATELY REFERRED TO MEDICAL FACILITY FOR TREATMENT/ISOLATION.

14 **MAIN GALLEY**

33 1 No

HOLES WERE PRESENT IN AREAS OF THE DECKHEAD, SUCH AS : FORWARD/STARBOARD OVER THE ICE MACHINE, BEVERAGE SECTION OVER THE JUICE DISPENSER AND BREAD SLICER. VARIOUS AREAS OF THE DECKHEAD HAD LOOSE PROFILE STRIPS, CREATING DIFFICULT TO CLEAN SEAMS.

ON GOING MAINTENANCE, VISIBLE HOLES GAPS COVERED/SEALED.

15 **MAIN GALLEY - DISHWASH FORWARD**

37 0 No

WATER WAS CONDENSING ON THE DECKHEAD OVER THE DIRTY DISH LANDING AND DRIPPING ONTO SURFACES BELOW.

CLEANING AND INSPECTION OF VENTILATION IN THE AREA CARRIED OUT TO REDUCE CONDENSATION – TO BE CLOSELY MONITORED TO IMPROVE THE SITUATION.

16 **MAIN GALLEY**

20 0 No

AN OLIVE OIL CONTAINER WAS RE-USED FOR STORING VINAGRETTE DRESSING IN THE WALK-IN REFRIGERATOR. COCKTAIL MIXER WAS STORED IN BOTTLED WATER CONTAINERS IN THE UNDER COUNTER REACH-IN REFRIGERATOR OF THE SKY BAR.

STAFF REMINDED THAT ONLY APPROPRIATE CONTAINERS TO BE USED FOR STORAGE. CONTAINERS IN WHICH FOOD/DRINK RECEIVED ON THE VESSEL CANNOT BE REUSED.

17 **MAIN GALLEY - COLD PANTRY**

26 3 Yes

FOOD RESIDUE WAS NOTED ON A PREVIOUSLY CLEANED MEAT SLICER, ALONG THE BLADE GUARD.

MEAT SLICER TO BE DISASSEMBLED FOR PROPER CLEANING ROUTINE – CLOSER SUPERVISION TO BE OBSERVED.

18 **MAIN GALLEY - PASTRY**

20 0 No

THE DOUGH SHEETER BELT WAS FRAYED AND THE SURFACE WAS BECOMING LOOSE AND WORN. A REPLACEMENT BELT WAS APPARENTLY ORDERED SEVERAL MONTHS AGO BUT HAVE NOT BEEN DELIVERED.

NEW BELT HAS BEEN ORDERED.

19 **MAIN GALLEY - PASTRY**

27 1 No

THE CONTROL KNOBS FOR THE 5 DOOR BAKING OVEN WERE SOILED WITH OLD FOOD RESIDUE.

PROPER CLEANING OF THESE KNOBS WILL TAKE PLACE AFTER EACH SERVICE. BOTH BAKER AND PASTRY CHEF HAVE BEEN INSTRUCTED TO MAINTAIN CLOSER SUPERVISION.

20 **MAIN GALLEY - INSIDE CORRIDOR**

21 0 No

DISHWARE RACKS WERE USED AS DECK STANDS FOR SEVERAL BOXES FILLED WITH POTATOES.

THE USE OF DISHWARE RACKS AS STANDS WILL CEASE. APPROVED PLASTIC OR METAL STANDS WILL BE USED.

21 **MAIN GALLEY - POT WASH**

22 0 No

THERE WAS NO MANUFACTURERS DATA PLATE AFFIXED TO THE POT WASH MACHINE.

NEW POT WASH MACHINE ALREADY RECEIVED WILL BE INSTALLED SHORTLY.

22 **MAIN GALLEY - POT WASH**

22 0 No

THE POT WASH MACHINE WAS MALFUNCTIONING, WHERE THE RINSE CYCLE DID NOT ALWAYS TRIGGER DURING OPERATION AS NORMAL.

NEW POT WASH MACHINE ALREADY RECEIVED WILL BE INSTALLED SHORTLY.

23 **MAIN GALLEY - POT WASH**

34 0 No

THERE WAS A CONTINUOUS LEAK OF WASTEWATER COMING FROM THE UNDERSIDE OF THE CLEAN LANDING TABLE BETWEEN THE 3 COMPARTMENT SINK AND THE MOUNTED POT WASH MACHINE.

NEW PIPING TO BE FITTED WHEN ABOVE MACHINE IS INSTALLED.

24 **MAIN GALLEY - HOT GALLEY**

18 0 Yes

RAW DUCK WAS STORED IN A CONTAINER ON THE TOP SHELF OF REACH-IN REFRIGERATOR #5. BELOW WERE VARIOUS SAUCES HERBS.

UPON INVESTIGATION IT WAS VERIFIED THAT THIS WAS ACTUALLY,DUCK CONFIT, WHICH IS COOKED – STORAGE WAS CORRECT.

25 **FOOD SERVICE GENERAL**

20 0 No

OLDER DEEP FRYER UNITS HAD SLOT HEAD SCREWS ON INTERIOR HEATING COILS IN BOTH GALLEYS.

MORE EASILY CLEANABLE SCREWS INSTALLED.